

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

1. (currently amended) A farinaceous-based food product comprising
 - (a) about 1.0% to about 15.0% by weight of a protein additive; and
 - (b) about 0.25% to about 2.5% by weight of a hydrophobic ester; and
 - (c) about 65.0% to about 95.0% by weight of a flour mixture with at leastabout 50.0% by weight of the flour mixture comprising gluten protein;
 - (d) about 4.0% to about 18.0% by weight water;wherein the farinaceous-based food product has a scanning electron microscopy image that visually displays substantially no protein fiber gaps or voids at about 2000 times magnification.
- 2-4. (canceled)
5. (original) The farinaceous-based food product according to claim 1 wherein the protein additive is dried or liquid egg white, dried or liquid whole egg, gliaden or a mixture thereof.
6. (canceled)
7. (original) The farinaceous-based food product according to claim 1 wherein the hydrophobic ester has an HLB of under about 13.

8. (original) The farinaceous-based food product according to claim 7 wherein the hydrophobic ester is mono- or di-acylglyceride, sorbitan ester, sucrose ester, lecithin, or mixture thereof.
9. (original) The farinaceous-based food product according to claim 1 wherein the microscopy image further comprises starch granules homogeneously dispersed therein.
10. (canceled)
11. (original) The farinaceous-based food product according to claim 1 wherein the food product, at the time of extrusion and as an extruded mixture, comprises from about 25.0% to about 35.0% by weight water.
12. (canceled)
13. (original) The farinaceous-based food product according to claim 1 wherein the food product comprises flavors, or tomato, spinach, artichoke, pepper, or eggplant powder or particulate, vitamin, spices, acidulant or a mixture thereof.
14. (withdrawn) A method for making a farinaceous-based food product that has a scanning electron microscopy image that visually displays substantially no protein fiber gaps or voids at about 2000 times magnification, the method comprising the steps of:
 - (a) mixing, in no particular order, flour, water, protein additive and hydrophobic ester to produce a mixture;
 - (b) extruding the mixture in an extruder to make an extruded mixture; and
 - (c) drying the extruded mixture for at least about 10 minutes and less than about 1.0 hour in a first drying phase then drying the extruded mixture in a second drying

phase for at least about 3.0 hours and less than about 8.0 hours to produce the food product

wherein drying occurs at a temperature from about 68°C to about 150°C at a relative humidity from about 40.0% to about 80.0%, with the proviso that the drying temperature and relative humidity of the second phase, independently, are at least about 3.0% to about less than 40.0% greater than the drying temperature and relative humidity of the first phase.

15. (withdrawn) The method for making a farinaceous-based food product according to claim 14 wherein the food product is a pasta product.

16. (withdrawn) The method for making a farinaceous-based food product according to claim 14 wherein the food product is a reduced carbohydrate pasta product.

17. (canceled)

18. (withdrawn) The method for making a farinaceous-based food product according to claim 14 wherein the food product is hydrated and frozen prior to being placed in a scanning electron microscope.

19. (original) A meal kit comprising the farinaceous-based food product of claim 1.

20. (currently amended) The meal kit according to claim 19-18 wherein the meal kit can be heated in boiling water or a microwave oven.